

PLAT *du* JOUR

DINNER • 18:00-22:00

RAW

French Oyster Special La Magnifica

60 per piece
320 ½ dozen
600 dozen

🍷 Steak Tartare

Filet de Bœuf, Slow-Cooked Egg, Toast
135 | 185

HORS D'ŒUVRE

Raw & Smoked Salmon Tartare

Capers, Horseradish Cream
80

Superfood Salad [v]

Kale, Pomegranate, Avocado, Cucumber,
Toasted Almond, Parmesan, Lemon & Shallot Dressing
80

Onion Soupe Gratinée

French Onions, Gruyère
95

White Asparagus

Goat Cheese Custard,
Crushed Hazelnuts, Jamón Ibérico Ham
115

🍷 Lobster Bisque

Crème Fraîche, Chives
115

Escargots

Parsley & Garlic Butter
125

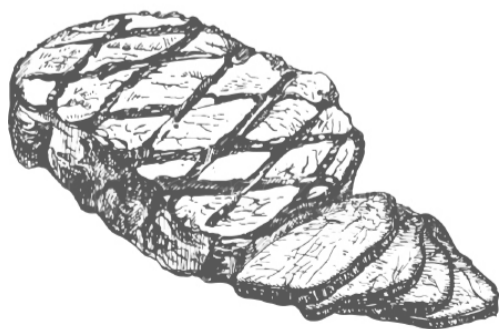
LES GARNITURES

Pommes Purée 48

Sauté Baby Spinach 48

Mushroom Fricassée 48

Frites with Truffle Mayonnaise 48



PRIXE-FIXE

DINNER SET

--- 2 Course 248 ---
--- 3 Course 268 ---

White Asparagus

Goat Cheese Custard,
Crushed Hazelnuts, Jamón Ibérico Ham
or

🍷 Lobster Bisque

Crème Fraîche, Chives
or

Escargots

Parsley & Garlic Butter
or

Raw & Smoked Salmon Tartare

Capers, Horseradish Cream
.....

Ravioli al Plin [v]

Summer Black Truffle & Pecorino,
Pine Nuts, Semi-Dried Cherry Tomatoes
or

Dish of The Day

Please See Our Daily Special
or

Pan-Fried Wild Red Snapper Fillet

Organic Black Quinoa,
Semi-Dried Cherry Tomatoes, Boiled Broccoli, Beurre Rouge
or

Chicken Paillard

Frisée, Poached Egg, Tomato Fondue
or

🍷 U.S. Rib-Eye [280g] [Set Menu Supplement +120]

Peppercorn Sauce, Salade Composée & Frites
.....

🍷 Apple Tarte Tatin

Home-Made Vanilla Ice-Cream
or

Crème Brûlée

Sablé Biscuit
or

Peach Melba

Home-Made Vanilla Ice-Cream, Toasted Almond Flakes
.....

Coffee or Tea [+35]

DISH OF THE DAY

Monday

Pan-Fried Mediterranean Sea Bass 195

Mustard Crusted, Borlotti Beans & Chorizo, Basil Pistou

Tuesday

Honey Mustard Roasted Pork Jowl 195

Roasted Potatoes, White & Red Cabbage Salad,
Granny Smith Apple Purée

Wednesday

Bouillabaisse 195

Provençal Fish Stew, Red Prawn, Saffron Broth & Rouille Croutons

Thursday

🍷 Beef Bourguignon 195

Slow-Braised Cheeks, Pommes Purée

Friday

🍷 Tagliatelle with Crab Meat 275 [Set Menu Supplement +80]

Jumbo Lump, Roasted Crab Bisque, Garlic & Chili

Saturday | Sunday | Public Holiday

Please See Our Daily Special



@PLATDUJOURHK

LES PLATS

Ravioli al Plin [v]

Summer Black Truffle & Pecorino,
Pine Nuts, Semi-Dried Cherry Tomatoes
165

🍷 Rangers Valley Wagyu Beef Burger

Sauté Mushrooms & Bacon, Beef Tomato, Gruyère,
Truffle Mayonnaise & Frites
180

Pan-Fried Wild Red Snapper Fillet

Organic Black Quinoa,
Semi-Dried Cherry Tomatoes, Boiled Broccoli, Beurre Rouge
195

Chicken Paillard

Frisée, Poached Egg, Tomato Fondue
195

Steamed Bouchot Mussels

Marinière & Frites
225

🍷 Tagliatelle Arrabbiata with Lobster Tail

Fresh Egg Pasta, Spiced Tomato Sauce
295

GRILL

Australian Lamb Rack [half rack]

325

🍷 U.S. Rib-Eye [280g]

325

Filet de Bœuf [225g]

325

Australian Tomahawk [1.2kg]

880

All served with: Salade Composée & Frites & Frites

And your choice of the below:

Maître d'Hôtel Butter | Béarnaise | Peppercorn Sauce

Add Sauté Foie Gras To Any Steak [+80]

DESSERTS

🍷 Apple Tarte Tatin 60

Home-Made Vanilla Ice-Cream

Crème Brûlée 60

Sablé Biscuit

Peach Melba 60

Home-Made Vanilla Ice-Cream, Toasted Almond Flakes

Chocolate Fondant 60

Salted Caramel & Home-Made Vanilla Ice-Cream

Artisan French Cheese Board 135

Walnut Bread & Fig Chutney

🍷
Signature Dish

[v]
Vegetarian



Download Rewards Card
To Get Special Offer

At Plat du Jour we endeavor to obtain all our fish & seafood from sustainable sources
All prices are in HK dollars and subject to 10% service charge • Corkage fee \$200 per bottle